Breadman®

INSTRUCTION MANUAL & RECIPE GUIDE

AUTOMATIC BREAD MAKER

MODEL: TR875

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following:

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock do not immerse cord, plugs, or appliance in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
6. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Contact Consumer Service for examination, repair or electrical or mechanical adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause fire, electric shock or injury.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces, including the stove.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. To disconnect, press and hold the **START/STOP** Button for a full second, remove plug from wall outlet.
13. Do not use appliance for other than intended use.
14. Avoid contacting moving parts.

SAVE THESE INSTRUCTIONS

FOR HOUSEHOLD USE ONLY

ADDITIONAL IMPORTANT SAFEGUARDS

CAUTION HOT SURFACES: This appliance generates heat and escaping steam during use. Proper precautions must be taken to prevent the risk of burns, fires, or other injury to persons or damage to property.

CAUTION: During use, the internal parts of the Bread Maker and the area around the Steam Vent are **HOT. Keep out of reach of children to avoid possible injury.**

1. A person who has not read and understood all operating and safety instructions is not qualified to operate this appliance. All users of this appliance must read and understand this Instruction Manual before operating or cleaning this appliance.
2. If this appliance falls or accidentally becomes immersed in water, unplug it from the wall outlet immediately. **Do not reach into the water!**
3. When using this appliance, provide adequate air space above and on all sides for air circulation. Do not operate this appliance while it is touching or near curtains, wall coverings, clothing, dishtowels or other flammable materials.
4. To reduce the risk of fire, do not leave this appliance unattended during use.
5. If this appliance begins to malfunction during use, immediately unplug the cord. Do not use or attempt to repair a malfunctioning appliance!
6. The cord to this appliance should only be plugged into a 120V AC electrical wall outlet.
7. Do not use this appliance in an unstable position.

POLARIZED PLUG

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

SHORT CORD INSTRUCTIONS

A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.

Do not use an extension cord with this product.

PLASTICIZER WARNING

CAUTION: To prevent Plasticizers from migrating from the finish of the countertop or tabletop or other furniture, place NON-PLASTIC coasters or place mats between the appliance and the finish of the countertop or tabletop.

Failure to do so may cause the finish to darken, permanent blemishes may occur or stains can appear.

ELECTRIC POWER

If electric circuit is overloaded with other appliances, your Bread Maker may not operate properly. The Bread Maker should be operated on a separate electrical circuit from other operating appliances.

POWER OUTAGE

7-Minute Power Failure Back-Up

Your Breadman® Automatic Bread Maker has a 7-Minute Power Failure Back-Up feature. If the electricity goes off, the memory will store the cycle in process for up to 7 minutes. If the power comes back on within this time, the cycle will resume where it left off. If the Breadman® Bread Maker loses power for more than 7 minutes and you are using any dairy products, perishables or meat in your bread, you should discard the contents of the recipe and start again with new fresh ingredients due to health and sanitary considerations.

For non-perishable recipes you may try starting the Breadman® Bread Maker at the beginning of the cycle again. However, this may not always produce an acceptable loaf of bread. If you are not sure when the outage occurred, remove the dough ball from the Bread Pan and place in an oven-safe baking container. Allow to double in size and place in a preheated 350°F/177°C oven for 30 to 45 minutes or until done. The bread will sound hollow when tapped on top of the loaf if it is done. Again, this may not always produce an acceptable loaf of bread.

If the bread has already begun to bake when the outage occurs, you must begin with new ingredients.

NOTE: ***Power Failure Back-Up does not cover surges. If you experience frequent surges, please use a surge protector.***

BEFORE USING FOR THE FIRST TIME

1. Unpack and clean your Breadman® Automatic Bread Maker; see CLEANING INSTRUCTIONS. When the Breadman® Bread Maker is packaged for shipment, a clear plastic film is placed over the Control Panel; carefully peel it off.
2. Place the Breadman® Bread Maker on a dry, stable surface away from heat and away from areas where cooking grease or water may splatter onto it. Avoid placing the Bread Maker where it may tip over during use. Place away from edge of the counter top.
3. The Breadman® Bread Maker will bake up to a 2 pound loaf of bread. Do not put a larger quantity of ingredients into the Bread Pan than recommended. If you do so, the bread may not mix or bake correctly and the Breadman® Bread Maker may be damaged. The maximum amount of ingredients to be used is as follows.
   - Bread cycles . . . . . 4 to 4-2/3 cups
   - Batter Breads™ and prepackaged cake mixes . . . 4 cups
   - Dough cycles . . . . . 4-2/3 cups
   - Jam . . . . . 3 cups fruit
4. Before first use, operate the Breadman® Bread Maker with an empty Bread Pan on the SUPER RAPID cycle to burn off the manufacturing oils.

NOTE: During first use, this product may smoke and/or emit an odor from mineral oils used in manufacturing. This is normal for a newly manufactured appliance.

BREADMAN® BREAD MAKER TIPS

1. Remember to insert the Kneading Paddle first, then add all your ingredients BEFORE inserting the Bread Pan into the Baking Chamber of your Breadman® Bread Maker.

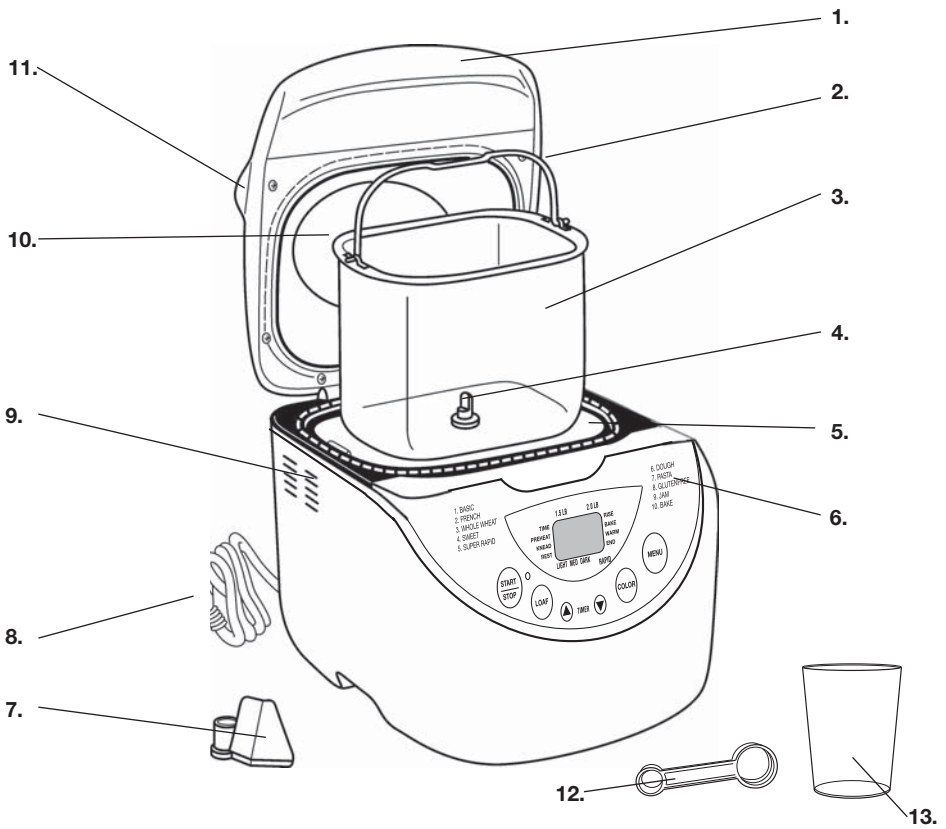
Inserting and Removing the Bread Pan

2. To insert the Bread Pan in the Breadman® Bread Maker, seat it firmly in place.
3. To remove the Bread Pan from the Baking Chamber, hold the Handle with an oven mitt and lift gently. When you remove the Bread Pan after baking, BE SURE TO WEAR OVEN MITTS to prevent burning. After you remove the loaf (by turning the Bread Pan upside down and shaking gently), check to see that the Kneading Paddle is removed from the loaf. If it is stuck in your bread, use a non-metal utensil to gently remove it, taking care not to scratch the Kneading Paddle.

PLEASE NOTE: If, at any time during the bread making process, you need to turn the Breadman® OFF, press the **START/STOP** Button for a full second.

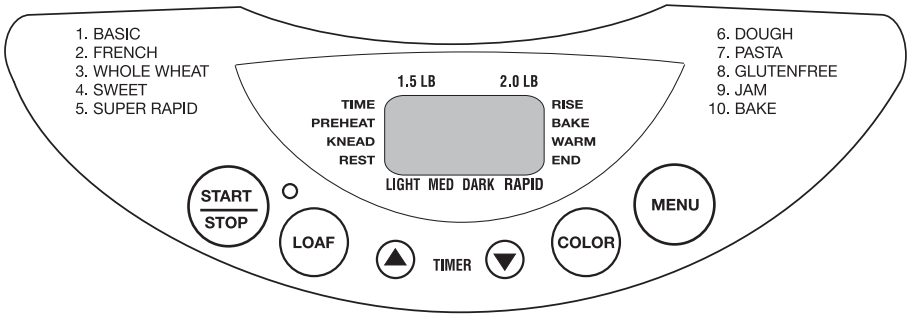
YOUR BREADMAN® BREAD MAKER

PRODUCT MAY VARY SLIGHTLY FROM ILLUSTRATIONS



1. Removable Lid (P/N 22826)
2. Bread Pan Handle
3. Bread Pan (P/N 22822)
4. Drive Shaft (inside)
5. Baking Chamber
6. Control Panel
7. Kneading Paddle (P/N 22823)
8. Power Supply Cord with Polarized Plug
9. Air Exhaust
10. Viewing Window
11. Lid Handle
12. Measuring Spoon (P/N 22824)
13. Measuring Cup (P/N 22825)

CONTROL PANEL



Display Window

Shows your **MENU** cycle selection, **TIMER** setting, crust **COLOR**, **LOAF** size and process.

Operation/Keep Warm Light

The Operation Light next to the **START/STOP** Button will illuminate while the Breadman® Bread Maker is ON; when the Breadman® is completed and in Keep Warm phase, the Light will flash.

▲ (UP) and ▼ (DOWN) Buttons

Use this pair of Buttons to set the TIMER.

Use this pair of Buttons to add or subtract time displayed in the Display Window.

▲ Each time you press this Button, the TIMER advances 10 minutes.

▼ Each time you press this Button, the TIMER is set back 10 minutes.

MENU

Press this Button to select the cycle you want out of the ten (1 to 10) listed on the Control Panel. Each time you press this Button, the number of the cycle will change to the next selection in the Display. Press this Button until your choice is indicated.

COLOR

Select the crust **COLOR**: Light, Medium or Dark. The Breadman® Bread Maker is preset to Medium. Use this Button to select the RAPID cycle for the **MENU** program indicated in the Display.

LOAF

Select the **LOAF** size: 1.5 LB, or 2 LB. The Breadman® Bread Maker is preset to 2 LB.

START/STOP

Press this Button to start the chosen cycle and to begin the TIMER countdown. Press this Button for a full second to reset the cycle's TIMER setting or to cancel the cycle in progress.

When you press any Button, you should hear a beep. This lets you know you've pressed hard enough to activate your selection.

CONTROL PANEL *(CONTINUED)*

MENU Options

Select from these Bread/Dough cycles:

1. BASIC
- Basic Light (1.5 LB)
- Basic Light (2.0 LB)
- Basic Medium (1.5 LB)
- Basic Medium (2.0 LB)
- Basic Dark (1.5 LB)
- Basic Dark (2.0 LB)
- Basic Rapid (1.5 LB)
- Basic Rapid (2.0 LB)

2. FRENCH
- French Light (1.5 LB)
- French Light (2.0 LB)
- French Medium (1.5 LB)
- French Medium (2.0 LB)
- French Dark (1.5 LB)
- French Dark (2.0 LB)
- French Rapid (1.5 LB)
- French Rapid (2.0 LB)

3. WHOLE WHEAT
- Whole Wheat Light (1.5 LB)
- Whole Wheat Light (2.0 LB)
- Whole Wheat Medium (1.5 LB)
- Whole Wheat Medium (2.0 LB)
- Whole Wheat Dark (1.5 LB)
- Whole Wheat Dark (2.0 LB)
- Whole Wheat Rapid (1.5 LB)
- Whole Wheat Rapid (2.0 LB)

4. SWEET
- Sweet Light (1.5 LB)
- Sweet Light (2.0 LB)
- Sweet Medium (1.5 LB)
- Sweet Medium (2.0 LB)
- Sweet Dark (1.5 LB)
- Sweet Dark (2.0 LB)
- Sweet Rapid (1.5 LB)
- Sweet Rapid (2.0 LB)

5. SUPER RAPID
- Super Rapid Light (1.5 LB)
- Super Rapid Light (2.0 LB)
- Super Rapid Medium (1.5 LB)
- Super Rapid Medium (2.0 LB)
- Super Rapid Dark (1.5 LB)
- Super Rapid Dark (2.0 LB)

6. DOUGH

7. PASTA

8. GLUTEN FREE
- Gluten Free Light (1.5 LB)
- Gluten Free Light (2.0 LB)
- Gluten Free Medium (1.5 LB)
- Gluten Free Medium (2.0 LB)
- Gluten Free Dark (1.5 LB)
- Gluten Free Dark (2.0 LB)

9. JAM

10. BAKE
- Bake Light
- Bake Medium
- Bake Dark

KNEADING AND BAKING CYCLES CHART

Cycle	Program	Color	Loaf	Delay	Pre-Heat	Knead 1	Rest	Knead 2	Rise 1	Punch	Rise 2	Shape	Rise 3	Bake	Total	Add-In Beep	Keep Warm
1	BASIC	Light	1.5LB	15H	0	5M	5M	20M	39M	10S	25M50S	15S	49M45S	48M	3:13	2:51	60M
			2LB	15H	0	5M	5M	20M	39M	10S	25M50S	15S	49M45S	53M	3:18	2:56	60M
		Medium	1.5LB	15H	0	5M	5M	20M	39M	10S	25M50S	15S	49M45S	48M	3:13	2:51	60M
			2LB	15H	0	5M	5M	20M	39M	10S	25M50S	15S	49M45S	53M	3:18	2:56	60M
		Dark	1.5LB	15H	0	5M	5M	20M	39M	10S	25M50S	15S	49M45S	48M	3:13	2:51	60M
			2LB	15H	0	5M	5M	20M	39M	10S	25M50S	15S	49M45S	53M	3:18	2:56	60M
		Rapid	1.5LB	15H	0	5M	5M	20M	15M	10S	8M50S	10S	29M50S	48M	2:12	1:50	60M
		Rapid	2LB	15H	0	5M	5M	20M	15M	10S	8M50S	10S	29M50S	53M	2:17	1:55	60M
2	FRENCH	Light	1.5LB	15H	0	5M	5M	20M	39M	10S	30M50S	10S	59M50S	50M	3:30	N/A	60M
			2LB	15H	0	5M	5M	20M	39M	10S	30M50S	10S	59M50S	52M	3:32	N/A	60M
		Medium	1.5LB	15H	0	5M	5M	20M	39M	10S	30M50S	10S	59M50S	50M	3:30	N/A	60M
			2LB	15H	0	5M	5M	20M	39M	10S	30M50S	10S	59M50S	52M	3:32	N/A	60M
		Dark	1.5LB	15H	0	5M	5M	20M	39M	10S	30M50S	10S	59M50S	50M	3:30	N/A	60M
			2LB	15H	0	5M	5M	20M	39M	10S	30M50S	10S	59M50S	52M	3:32	N/A	60M
		Rapid	1.5LB	15H	0	5M	5M	20M	15M	10S	15M50S	10S	38M50S	50M	2:30	N/A	60M
		Rapid	2LB	15H	0	5M	5M	20M	15M	10S	15M50S	10S	38M50S	52M	2:32	N/A	60M
3	WHEAT	Light	1.5LB	15H	30M	5M	5M	15M	49M	10S	25M50S	10S	44M50S	48M	3:43	2:56	60M
			2LB	15H	30M	5M	5M	15M	49M	10S	25M50S	10S	44M50S	50M	3:45	2:58	60M
		Medium	1.5LB	15H	30M	5M	5M	15M	49M	10S	25M50S	10S	44M50S	48M	3:43	2:56	60M
			2LB	15H	30M	5M	5M	15M	49M	10S	25M50S	10S	44M50S	50M	3:45	2:58	60M
		Dark	1.5LB	15H	30M	5M	5M	15M	49M	10S	25M50S	10S	44M50S	48M	3:43	2:56	60M
			2LB	15H	30M	5M	5M	15M	49M	10S	25M50S	10S	44M50S	50M	3:45	2:58	60M
		Rapid	1.5LB	15H	5M	5M	5M	15M	24M	10S	10M50S	10S	34M50S	48M	2:28	2:05	60M
		Rapid	2LB	15H	5M	5M	5M	15M	24M	10S	10M50S	10S	34M50S	50M	2:30	2:08	60M

NOTE: If bread is not removed immediately after baking, a controlled Keep Warm phase will begin for each selection (except DOUGH, JAM and PASTA). While this will help reduce condensation between loaf and Bread Pan, it is best to remove bread as soon as possible after completion of the Baking phase.

Cycle	Program	Color	Loaf	Delay	Pre-Heat	Knead 1	Rest	Knead 2	Rise 1	Punch	Rise 2	Shape	Rise 3	Bake	Total	Add-In. Beep	Keep Warm
4	SWEET	Light	1.5LB	15M	0	5M	5M	20M	39M	10S	25M50S	5S	51M 55S	50M	3:17	2:55	60M
			2LB	15M	0	5M	5M	20M	39M	10S	25M50S	5S	51M 55S	55M	3:22	3:00	60M
		Medium	1.5LB	15M	0	5M	5M	20M	39M	10S	25M50S	5S	51M 55S	50M	3:17	2:55	60M
			2LB	15M	0	5M	5M	20M	39M	10S	25M50S	5S	51M 55S	55M	3:22	3:00	60M
		Dark	1.5LB	15M	0	5M	5M	20M	39M	10S	25M50S	5S	51M 55S	50M	3:17	2:55	60M
			2LB	15M	0	5M	5M	20M	39M	10S	25M50S	5S	51M 55S	55M	3:22	3:00	60M
		Rapid	1.5LB	15M	0	5M	5M	20M	25M	10S	15M50S	5S	35M 55S	50M	2:37	2:15	60M
		Rapid	2LB	15M	0	5M	5M	20M	25M	10S	15M50S	5S	35M 55S	55M	2:42	2:20	60M
5	SUPER	Light	1.5LB	15M	0	2M	0	18M	12M	0	0	0	0	45M	1:17	N/A	60M
			2LB	15M	0	2M	0	18M	12M	0	0	0	0	48M	1:20	N/A	60M
		Medium	1.5LB	15M	0	2M	0	18M	12M	0	0	0	0	45M	1:17	N/A	60M
			2LB	15M	0	2M	0	18M	12M	0	0	0	0	48M	1:20	N/A	60M
		Dark	1.5LB	15M	0	2M	0	18M	12M	0	0	0	0	45M	1:17	N/A	60M
			2LB	15M	0	2M	0	18M	12M	0	0	0	0	48M	1:20	N/A	60M
6	DOUGH	N/A	N/A	N/A	0	5M	5M	20M	60M	0	0	0	0	0	1:30	N/A	N/A
7	PASTA	N/A	N/A	N/A	0	3M	0	11M	0	0	0	0	0	0	0:14	N/A	N/A
8	GLUTENFREE	Light	1.5LB	N/A	0	2M	0	18M	0	0	0	0	0	45M	1:17	N/A	60M
			2LB	N/A	0	2M	0	18M	0	0	0	0	0	48M	1:20	N/A	60M
		Medium	1.5LB	N/A	0	2M	0	18M	0	0	0	0	0	45M	1:17	N/A	60M
			2LB	N/A	0	2M	0	18M	0	0	0	0	0	48M	1:20	N/A	60M
		Dark	1.5LB	N/A	0	2M	0	18M	0	0	0	0	0	45M	1:17	N/A	60M
			2LB	N/A	0	2M	0	18M	0	0	0	0	0	48M	1:20	N/A	60M
9	JAM	N/A	N/A	N/A	0	0	0	5M	0	0	0	0	10M	50M	1:05	N/A	N/A
10	BAKE	Light	2LB	15M	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	60M	1:00	N/A	60M
		Medium	2LB	15M	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	60M	1:00	N/A	60M
		Dark	2LB	15M	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	60M	1:00	N/A	60M

KNOW YOUR INGREDIENTS

It has been said that cooking is an art that relies on the creativity of the chef. Baking bread is much more of a science, since the process of combining flour, water and yeast results in a chemical reaction that produces bread. You must remember that when the ingredients combine with each other, they produce a specific result. Read the following information carefully to gain a better understanding of the importance each ingredient plays in the bread making process.

All-Purpose Flour

All-purpose flour is a blend of refined hard and soft wheat flours ideally suited for making sweet breads and cakes. The most popular brands of flour have been tested for quick bread and cakes using the BAKE cycle in the Breadman® Bread Maker with excellent results.

Bran

Bran (unprocessed) is the coarse outer portion of the wheat or rye grains that is separated from flour by sifting or bolting. It is often added to bread in small quantities for nutritional enrichment, heartiness and flavor. It is also used to enhance bread texture.

Bread Flour

Bread flour is a high gluten/protein flour that typically has a higher gluten concentration than all-purpose flour. Using bread flour with the Breadman® Bread Maker will produce loaves with better volume and structure.

Cornmeal and Oatmeal

Cornmeal and oatmeal come from coarsely ground white or yellow corn and from rolled or steel-cut oats. They are used primarily to enhance the flavor and texture of the bread.

Cracked Wheat

Cracked wheat has a very coarse texture. It comes from wheat kernels cut into angular fragments. It gives whole grain breads a nutty flavor and crunchy texture.

Rye Flour

Rye flour must always be mixed with a high proportion of bread flour, as it does not contain enough gluten to develop the structure for a high, even-grained loaf.

Self-Rising Flour

Self-rising flour contains leavening ingredients that will interfere with bread and cake making. **Self-Rising Flour is NOT RECOMMENDED for use with your Breadman® Bread Maker.**

7 Grain Cereal Blend

7 grain cereal blend is a blend of cracked wheat, oats, bran, rye, cornmeal, flax seeds and hulled millet.

Vital Wheat Gluten

Gluten is manufactured from wheat flour that has been treated to remove nearly all of the starch, which leaves a very high protein content. (Gluten is the protein in the wheat that makes the dough elastic.) Gluten is available at most health food stores and in the baking aisle in many markets. It is sometimes used in small portions with dense, low-gluten flours (such as whole wheat) to increase volume and lighten texture.

Whole Wheat Flour

Whole wheat flour is milled from the entire wheat kernel, which contains the bran and germ. This high fiber flour is richer in nutrients than all-purpose or bread flour. Breads made with this flour are usually smaller and heavier than white loaves. Many recipes mix whole wheat flour with bread flour or vital wheat gluten to produce a high, light-textured bread.

Flour Storage

Keep flour in a secure, airtight container. Keep rye and whole wheat flours stored in a refrigerator, freezer or a cool area to prevent them from becoming rancid. Allow flour to come to room temperature before using.

NOTE: Flours, while visibly similar, can be very different by virtue of how they were ground, milled, stored, etc. You may have to experiment with different brands of flour to help you make the perfect loaf.

Yeast

Active yeast, through a fermentation process, produces carbon dioxide gas necessary to make bread rise. Yeast feeds on carbohydrates in sugar and flour to produce this gas. Three different types of yeast are available: fresh (cake), active dry and quick-acting. Quick or rapid rise or bread machine yeasts are quick-acting. **Fresh (cake) yeast is NOT RECOMMENDED for use with your Breadman® Bread Maker.**

Ensure your yeast is fresh by checking its expiration date. Once a package or jar of yeast is opened, it is important that the remaining contents be immediately resealed and refrigerated or frozen for future use. Often dough that fails to rise is due to stale yeast.

The following test can be used to determine if your yeast is stale and inactive.

1. Place 1/2 cup of hot (110ºF-115ºF/43ºC-46ºC) water into a liquid measuring cup.
2. Stir 1 teaspoon of sugar into the water and then sprinkle 2 teaspoons of yeast over the surface.
3. Allow mixture to sit for 10 minutes undisturbed.
4. The mixture should foam and rise to the 1 cup mark. If this does not occur, discard this yeast and purchase fresh yeast.

NOTE: The basic bread and dough recipes in this booklet were developed using active dry yeast. You may use the chart below to substitute any quick-acting yeast (quick rise, fast rise or Bread Maker yeast) for the active dry yeast or vice versa.

Conversion Chart for Quick Rise Yeast

3/4 tsp active dry yeast	=	1/2 tsp quick rise yeast
1 tsp active dry yeast	=	3/4 tsp quick rise yeast
1-1/2 tsp active dry yeast	=	1 tsp quick rise yeast
2-1/4 tsp active dry yeast	=	1-1/2 tsp quick rise yeast
1 TBL active dry yeast	=	2 tsp quick rise yeast

Sugar

Sugar is important for the color and flavor of breads. It also serves as food for the yeast since it supports the fermentation process. Recipes in this book that call for sugar require granulated sugar. Do not substitute powdered sugar. In addition, artificial sweeteners cannot be used as a substitute for sugar as the yeast will not react properly with them. Honey may be substituted for sugar in equal proportions; reduce the liquid by the same amount.

Salt

Salt is necessary to balance the flavor of breads and cakes. Salt limits the growth of yeast. Do not increase or decrease the amount of salt shown in the recipes. Dietetically sodium-free (less than 5 mg sodium per serving) or low salt (less than 1/2 the sodium of table salt) may be used in equal amounts. The bread will be more coarse.

Liquids

All liquids (except water that is listed with specific temperatures for each cycle in each recipe) should be warm (80°F/27°C) for most recipes. Liquids, such as milk (1%, 2%, whole and skim), water or a combination of powdered milk and water, can be used when making bread. Milk will improve flavor, provide a velvety texture and soften the crust, while water alone will produce a crispier crust. Vegetable or fruit juices and potato water may be used for flavor variety.

Eggs

Eggs add richness and a velvety texture to bread dough and cakes. When the recipe calls for egg(s) at room temperature, large egg(s) should be used. Liquid egg substitutes may be used as directed on the carton or 2 egg whites may be substituted for 1 whole egg. They must also be room temperature.

Fats

Shortening, butter and oil shorten, or tenderize, the texture of yeast breads. French bread gets its unique crust and texture from the lack of fat added. However, breads that call for fat stay fresh longer. If butter is used directly from the refrigerator, it should be cut into small pieces for easier blending during the kneading process.

Baking Powder

Double acting baking powder is a leavening agent used in the PASTA cycle recipes. This type of leavening agent does not require rising time before baking, as the chemical reaction works when liquid ingredients are added and again during the baking process.

Baking Soda

Baking soda is another leavening agent, not to be confused or substituted for baking powder. It also does not require rising time before baking as the chemical reaction works during the baking process.

MEASURING YOUR INGREDIENTS

The most important step when using your Breadman® Bread Maker for making bread is measuring your ingredients. It is very important to measure each liquid and dry ingredient accurately. For best results, add ingredients into the Bread Pan in the order given in each recipe.

Liquid Measurements

Use transparent plastic or glass liquid measuring cups to measure all liquid ingredients. Place the cup on a horizontal flat surface and view markings at eye level. The level of the liquid must be aligned to the appropriate mark of measurement. A "guesstimate" is not good enough, as it could throw off the critical balance of the recipe.

Dry Measurements

Dry ingredients must be measured using standard size dry measuring cups. These cups are available in various sizes. Gently spoon dry ingredients into the measuring cup and level off with a knife. Do not scoop or tap measuring cup, as this will pack the ingredients. This extra amount could affect the balance of the recipe. Do not sift flour in bread making.

When measuring small amounts of dry or liquid ingredients (i.e. yeast, sugar, salt, dry milk, honey or molasses), a standard measuring spoon must be used. Measurements must be level, not heaping.

The Breadman® Bread Maker produces delicious baked goods with ease. This marvelous appliance asks only that you carefully follow the recipe instructions. In most cooking, a pinch of this and a dash of that is fine, but this is not the case for automatic Bread Makers. Using this Breadman® Bread Maker requires that you accurately measure each ingredient.

Measurement/Conversion Chart

1-1/2 tsp	=	1/2 TBL	8 TBL	=	1/2 cup
3 tsp	=	1 TBL	12 TBL	=	3/4 cup
1/2 TBL	=	1-1/2 tsp	16 TBL	=	1 cup
2 TBL	=	1/8 cup	3/8 cup	=	1/4 cup + 2 TBL
4 TBL	=	1/4 cup	5/8 cup	=	1/2 cup + 2 TBL
5 TBL+ 1 tsp	=	1/3 cup	7/8 cup	=	3/4 cup + 2 TBL

Creating Your Own Yeast Breads

Even the most inexperienced baker can achieve the satisfying experience of baking a loaf of bread. All of the mystery and hard work is gone. Inside this talented Breadman® Bread Maker is a computer brain which instructs the Bread Maker to mix the dough, knead the dough, allow it to proof (rise) and bake without you being present. The Breadman® Bread Maker will also prepare dough for you to shape and bake in a conventional oven. The recipes included in this book were developed for this Bread Maker. Each recipe features ingredients that best compliment a particular loaf of bread and each was tested in our Breadman®. It is extremely important not to exceed the amount of flour specified in each recipe, up to approximately 4 to 4-2/3 cups for BREAD baking cycles and 4-2/3 cups for DOUGH cycles, or an unsatisfactory baking performance could result. When using your own yeast bread recipes to bake an old favorite, use recipes in this cookbook as a guide for converting portions from your recipe to your Breadman® Bread Maker.

Special Glazes for Yeast Breads

Give your just-baked bread a professional finish. After glazing, generously sprinkle with your choice of poppy, sesame or caraway seeds, if desired. Select 1 of the following special glazes to enhance your bread.

- **Egg Glaze:** Beat 1 large egg and 1 tablespoon of water together, brush generously over dough.

  NOTE: Apply to breads just before baking.
- **Melted Butter Crust:** Brush melted butter over just-baked bread for a softer, more tender crust.
- **Milk Glaze:** For a softer, shiny crust, brush just-baked bread with milk or cream.
- **Sweet Icing Glaze:** Mix 1 cup sifted icing sugar with 1 to 2 tablespoons of milk until smooth to make a consistent glaze. Drizzle the glaze over raisin bread or sweet breads when they are almost cool.

Bread Mixes and Other Recipe Books

You can use prepackaged bread mixes or other Bread Maker recipes in your Breadman® Bread Maker. Follow package or recipe directions for making 1.5 or 2 LB loaves. Do not exceed the Bread Pan capacity.

Checking Dough Consistency

Although the Breadman® Bread Maker will mix, knead, and bake bread automatically, when baking bread from scratch, it is necessary that you learn to recognize the condition of your dough.The ratio of flour to liquid is the most critical factor in any bread recipe, yet incorrect measurements are most easily remedied. After 5 to 10 minutes in the 2nd Knead process, open the Breadman® Bread Maker to check the consistency of the dough. The dough should be in a soft, tacky ball (sticky like scotch tape). If it is too dry, add liquid 1/2 to 1 teaspoon at a time. If it is too wet, add 1/2 to 1 tablespoon of flour at a time.

High-Altitude Baking

In high-altitude areas, over 3,000 feet, dough tends to rise faster as there is less air pressure. Therefore, less yeast is necessary. For more information on High Altitude Baking guides contact:

Colorado Cooperative Extension Resource Center
Toll free: (877) 692-9358
E-mail: CERC@vines.colostate.edu
Website: www.ext.colostate/edu/depts/coopext

In dry climates, flour is drier and requires slightly more liquid.

In humid climates, flour is wetter and will absorb less liquid. Therefore less liquid is required.

Slicing and Storing Bread

For best results, place the bread on a wire rack and allow to cool for 15 to 30 minutes before slicing. Use an electric knife or a serrated knife for even slices. For rectangular slices, place the loaf on its side and slice across.

Store unused bread tightly covered, (sealable plastic bags or plastic containers work well) at room temperature for up to 3 days. For longer storage, (up to 1 month) place bread in a tightly covered container in the freezer. Since homemade bread has no preservatives, it tends to dry out and become stale faster than commercially-made bread.

Leftover or slightly hardened bread may be cut into 1/2-inch or 1-inch cubes and used in recipes to make croutons, bread pudding or stuffing.

USING YOUR BREAD MAKER

The following are the general steps for using the Breadman® Bread Maker. Depending on the cycles or recipe that you choose, some steps may not apply or there may be additional steps.

Add all ingredients to the Bread Pan in the order listed in the recipe.

The illustrations in this instruction manual are for information purposes only. You may find your Breadman® Bread Maker looks different, however, the steps for operation are the same.

Always use the freshest ingredients available. By carefully following the simple recipes that come with the Breadman® Bread Maker, you will be able to bake delicious bread every time.

STEP 1

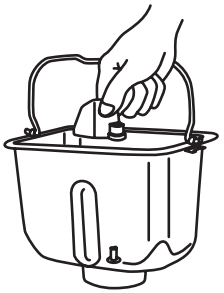
Open the Lid and remove the Bread Pan.

Firmly lift the Bread Pan straight up and out of the machine, using the Handle. Do not turn or shake the Bread Pan while taking it out. If the Bread Pan is bent, the temperature sensor may not work properly.

STEP 2

Position the Kneading Paddle on the Drive Shaft.

Match the flat side of the Drive Shaft to the flat part of the hole in the Kneading Paddle. Make sure the Paddle is secure.



STEP 3

Place the ingredients into the Bread Pan.

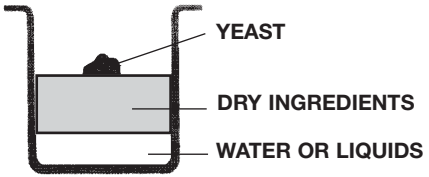
For best results, add all liquid ingredients first. Then, add all dry ingredients EXCEPT yeast, baking powder or baking soda.

ALWAYS ADD YEAST LAST.

STEP 4

Make a small indentation on top of the dry ingredients (not so deep it reaches the wet layer) and add the yeast to the indentation.

This order of adding ingredients is important, especially when using the TIMER for yeast bread baking, because it keeps the yeast away from the wet ingredients until the kneading process begins. (Liquid ingredients will prematurely activate the yeast.)



STEP 5

Insert the Bread Pan into the Baking Chamber. Press down on the rim until it snaps securely into place.

If the Bread Pan does not snap securely into place, remove Bread Pan. Wearing oven mitts, place fingers behind Bread Pan clips and gently pull away from oven wall. Insert Bread Pan again.

STEP 6

Close the Lid. Plug into 120V AC outlet. The Breadman® will beep and the Display Window will illuminate.

STEP 7

Press the MENU Button to choose the bread or dough cycle (1 to 10) you want. The cycle names and corresponding numbers are listed on the Control Panel.

Each time the **MENU** Button is pressed, it will beep and the cycle number (1 to 10) will appear in the Display Window.

STEP 8

Press the COLOR Button **to choose the crust COLOR you want.** The Breadman® Bread Maker is preset for medium crust COLOR.

NOTE: Crust **COLOR** control cannot be activated for the following cycles:

- DOUGH
- PASTA
- JAM

STEP 9

Press the LOAF Button to select: 1.5 LB, or 2 LB. The Breadman® Bread Maker is preset to 2 LB.

NOTE: LOAF size cannot be activated for the following cycles:

- DOUGH
- PASTA
- JAM
- BAKE

NOTE: The smaller size recipes and mixes will not fill the Bread Pan when finished. This is especially true for bread recipes that contain whole grains or other special ingredients.

NOTE: When using the Gluten Free recipes provided in the Recipe Guide, always choose the 1.5 LB setting.

STEP 10

Press the START/STOP Button to begin the cycle.

The Operation/Keep Warm Light will illuminate. The time remaining will begin to count down in the Display Window. **MENU** (cycle number, **1** through **10**), **LOAF** size, crust **COLOR**, and process will be shown in the Display Window.

The Breadman® Bread Maker will begin mixing the ingredients. Then, it will begin the kneading process.

- After 5 to 10 minutes into 2nd kneading process, check the dough ball, or stir ingredients if needed.

During this process, the yeast will activate and normally the Viewing Window may begin to fog. (This will clear eventually so you can view the loaf's progress.)

Opening the Lid will not stop the kneading process. Quickly close Lid to prevent heat loss. At this time, also check dough ball and use a rubber spatula to scrape any ingredients from the sides of the Bread Pan.

STEP 11

Add ingredients, such as dried fruit or nuts, herbs, oats, etc. at the Add-Ingredient Beep during the BASIC, WHOLE WHEAT and SWEET cycles. See Kneading and Baking Cycles Chart for exact time on each cycle.

STEP 12

When your bread is finished baking the Breadman® Bread Maker will beep and "0:00" will appear in the Display Window. Press the START/STOP Button and open the Lid.

Put on oven mitts and remove the Bread Pan. **Remember that the Bread Pan and your loaf are both very hot!** Be careful not to place either on a tablecloth, plastic surface, or other heat-sensitive surface which may scorch or melt.

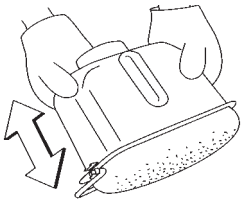
If the bread is not removed immediately after baking and if the **START/STOP** Button is not pressed, the Keep Warm controlled temperature reduction will begin. The Operation/Keep Warm Light will illuminate; the colon in the Display will continue to flash. The Breadman® Bread Maker will automatically shut OFF in 60 minutes. While this will help prevent the bread from becoming soggy, ***for best results,*** remove the bread immediately after the baking cycle is complete.

NOTE: The Keep Warm phase does not apply to the following cycles:

- DOUGH
- PASTA
- JAM

STEP 13

Turn the Bread Pan upside down and shake to release the bread.



Place the bread upright on a wire rack to cool 20 to 30 minutes before cutting. This allows the steam to escape.

CAUTION: Be sure to remove the Kneading Paddle from the bread. Use a non-metal utensil to gently remove it, taking care not to scratch the Kneading Paddle.

CAUTION: The Bread Pan, Kneading Paddle and bread will be very hot.

- Always unplug the Breadman® Bread Maker after each use.

USING THE 15-HOUR TIMER

You can pre-program your Breadman® Bread Maker so that it bakes on the BASIC, FRENCH, WHOLE WHEAT or SWEET cycles while you are at work or so that fresh bread is ready for you in the morning or the next day. To view specific times for each process, simply refer to the KNEADING AND BAKING CYCLES CHART in this Instruction Manual.

The TIMER cannot be altered for the DOUGH, PASTA, GLUTEN FREE or JAM cycles.

Don't use the TIMER if your recipe includes eggs, fresh milk, or other dairy products, meats, fish, etc. that may spoil.

NOTE!

To preset your Breadman® Bread Maker, follow these steps:

1. Add the ingredients as usual, taking care not to let the yeast and liquid ingredients contact one another.
2. If your recipe contains salt, please add salt with liquid ingredients, keeping it away from the yeast.
3. Close the Breadman® Bread Maker Lid and plug it in.
4. Press the **MENU** Button to choose the cycle you want. The time needed for the selected cycle appears in the Display Window.
5. Press the ▲ (UP) TIMER Button (arrow) once for each 10 minutes you want to add. (Use the ▼ (DOWN) TIMER Button (arrow) to subtract 10 minutes time from the Timer.) The amount of time you set is shown in the Display Window.

- For example, if it is 8 o'clock AM and you want a loaf of bread ready at 1 o'clock PM, press the ▲ TIMER Button until the display reads 5:00, meaning it will finish baking in five hours. This is the hour difference between 8 o'clock AM and 1 o'clock PM.

NOTE: Actual baking times will not change.

6. Press **START/STOP** to begin the TIMER. The colon (:) in the time displayed begins to flash, letting you know the TIMER is started. When the Display Window indicates 0:00, baking is completed.
7. If you make an error after you've activated the program and want to start over, press and hold the **START/STOP** Button. The Timer will clear and you can begin again.

BASIC WHITE BREAD RECIPES

We suggest starting your bread making with this Basic White/French Bread Recipe. Follow the steps previously outlined in this Instruction Manual. These steps have been written to eliminate the most common errors in Bread Maker baking and may be helpful for any recipe.

The BASIC cycle is used for breads that primarily use white flour, although some recipes may include small amounts of whole wheat flour. **Press the MENU Button until 1 (BASIC BREAD) appears in the Display Window.**

The RAPID cycle works only for BASIC, FRENCH, WHOLE WHEAT, and SWEET breads and decreases the time for making your favorite bread by approximately an hour. Choose a recipe, then simply add the amount of yeast listed for the RAPID cycle. The bread may be shorter and denser.

Press the COLOR Button until RAPID is selected on the bottom right of the Display Window.

BASIC WHITE/FRENCH BREAD

Ingredients:	**1.5 LB**	**2 LB**
Water, 80°F/27°C	1-1/8 cup	1-1/2 cup
Vegetable Oil (optional)	1-1/2 TBL	2 TBL
Sugar	1/2 TBL	1 TBL
Salt	1-1/2 tsp	1-1/2 tsp
Bread Flour	3 cups	4 cups
Active Dry Yeast	2 tsp	2-1/2 tsp
Select BASIC cycle		
Select RAPID BASIC cycle		
Active Dry Yeast	2-1/2 tsp	2-3/4 tsp

JALAPENO BREAD

Ingredients:	**1.5 LB**	**2 LB**
Water, 80°F/27°C	3/4 cup	1 cup
Oil	2-1/2 TBL	3 TBL
Canned Whole Kernel Corn, drained	3/4 cup	1 cup
Jalapeno Peppers, well drained	3 TBL	1/4 cup
Sugar	2 TBL	2-1/2 TBL
Salt	1 tsp	1-3/4 tsp
Bread Flour	3 cups	4 cups
Corn Meal	1/2 cup	2/3 cup
Fresh Cilantro, chopped	1 TBL	4 tsp
Active Dry Yeast	2 tsp	2-1/4 tsp
Select BASIC cycle		
Select RAPID BASIC cycle		
Active Dry Yeast	2-3/4 tsp	1 TBL

WHITE SOURDOUGH STARTER

Ingredients:

Active Dry Yeast	2-1/4 tsp
Water, 110°F/43°C	2 cups
Bread Flour	3-1/2 cups
Sugar	1 TBL

In a 4 quart glass container, dissolve yeast in water, 110°F/43°C; let stand 5 minutes, add flour and sugar. Stir with plastic or wooden spoon until blended. Mixture will be thick; remaining lumps will dissolve during fermentation process. Cover loosely with plastic wrap and let stand in warm place for 5 days, stirring 3 times a day. The starter will "rise and fall" during the fermentation period and become thinner as it stands. A temperature of 80°F/27°C is best for the sour flavor to develop. An ideal place is on the counter next to your range. When the starter is developed, it is bubbly and may have a yellow liquid layer on top; stir before using. It may be used for baking or placed in the refrigerator to use later, cover loosely.

To use starter, measure the amount specified in the recipe. After refrigeration, let container of starter come to room temperature before measuring – about 4 hours. If baking in the morning, leave the starter out overnight.

Replenish with 1 cup flour, 2/3 cup water, (110°F/43°C) and 1 teaspoon sugar. Stir until blended; some lumps may remain. Cover loosely and let stand in warm place for 10 to 12 hours or overnight. The starter will rise and become bubbly. Stir, then place in refrigerator to store. Stir in 1 teaspoon sugar to keep active if the starter is not used every week.

WHITE SOURDOUGH BREAD

Ingredients:	**1.5 LB**	**2 LB**
Water, 80°F/27°C	3/4 cup	3/4 cup + 1 TBL
Starter*	1 cup	1-1/4 cups
Sugar	1 TBL	4 tsp
Salt	1-1/2 tsp	2 tsp
Bread Flour	3 cups	4 cups
Active Dry Yeast	2 tsp	2-1/4 tsp
Select BASIC cycle		
Select RAPID BASIC cycle		
Active Dry Yeast	2-3/4 tsp	1 TBL + 1/2 tsp

*Only use White Sourdough Starter recipe above.

FRENCH BREAD RECIPES

Traditionally, French bread has a crispier crust and lighter texture than white bread. Recipes usually do not include butter, margarine, or milk.

Press the MENU Button until 2 (FRENCH BREAD) appears in the Display Window.

FRENCH BREAD

Ingredients:	**1.5 LB**	**2 LB**
Water, 80°F/27°C	1 cup + 2 TBL	1-1/3 cups
Olive Oil	1 TBL + 1 tsp	2 TBL
Sugar	1 TBL + 1-1/2 tsp	2 TBL
Salt	1 tsp	1-1/2 tsp
Bread Flour	3-1/4 cups	4 cups
Active Dry Yeast	2 tsp	2-1/4 tsp
Select FRENCH cycle		
Select RAPID FRENCH cycle		
Active Dry Yeast	2-3/4 tsp	1 TBL

ITALIAN HERB BREAD

Ingredients:	**1.5 LB**	**2 LB**
Water, 80°F/27°C	1 cup + 1 TBL	1-1/4 cups + 2 TBL
Oil	2 TBL	3 TBL
Sugar	2 TBL	3 TBL
Salt	1-1/2 tsp	2 tsp
Dry Milk	2 TBL	3 TBL
Bread Flour	3 cups	4 cups
Dried Italian Seasoning	2 tsp	1 TBL
Active Dry Yeast	2 tsp	2-1/4 tsp
Select FRENCH cycle		
Select RAPID FRENCH cycle		
Active Dry Yeast	2-3/4 tsp	1 TBL

WHOLE WHEAT BREAD RECIPES

This cycle is used for recipes with significant amounts of whole wheat or rye flour, oats, or bran. It begins with a rest period during which the flours or grains absorb the liquid ingredients. Soaking causes the flour or grain to soften and helps ingredients to combine well. Generally, Whole Wheat and multi-grain breads are shorter and denser than Basic, French, or Sweet breads.

Press the MENU Button until 3 (WHOLE WHEAT BREAD) appears in the Display Window.

WHOLE WHEAT WITH GLUTEN BREAD

Ingredients:	**1.5 LB**	**2 LB**
Water, 80°F/27°C	1-1/4 cups	1-1/2 cups
Oil	2-1/2 TBL	3 TBL
Molasses	2-1/2 TBL	3 TBL
Salt	1-1/2 tsp	2 tsp
Dry Milk	2 TBL	3 TBL
Whole Wheat Flour	3-3/4 cups	4 cups
Gluten	2-1/2 TBL	3 TBL
Active Dry Yeast	2 tsp	2-1/4 tsp
Select WHOLE WHEAT cycle		
Select RAPID WHOLE WHEAT cycle		
Active Dry Yeast	2-3/4 tsp	1 TBL

CARAWAY RYE BREAD

Ingredients:	**1.5 LB**	**2 LB**
Eggs(s), large, room temperature	1	2
plus enough Water, 80°F/27°C to equal	1 cup + 1 TBL	1-1/3 cups
Oil	3 TBL	1/4 cup
Honey	3 TBL	1/4 cup
Dry Milk	2 TBL	3 TBL
Salt	1-1/2 tsp	2 tsp
Bread Flour	1-1/2 cups	2 cups
Whole Wheat Flour	3/4 cup	1 cup
Rye Flour	2/3 cup	1 cup
Caraway Seeds	2 TBL	3 TBL
Active Dry Yeast	2 tsp	2-1/4 tsp
Select WHOLE WHEAT cycle		
Select RAPID WHOLE WHEAT cycle		
Active Dry Yeast	2-3/4 tsp	1 TBL

SEVEN GRAIN BREAD

Ingredients:	**1.5 LB**	**2 LB**
Egg, large, room temperature plus enough Water, 80°F/27°C to equal	1 1 cup + 2 TBL	1 1-1/2 cups
Oil	2 TBL	3 TBL
Honey	2 tsp	1 TBL
Salt	1-1/2 tsp	2 tsp
Whole Wheat Flour	1-1/2 cups	2 cups
Bread Flour	1/2 cup	1 cup
Brown Rice Flour	1/4 cup	1/3 cup
Spelt Flour	1/4 cup	1/3 cup
Buckwheat Flour	1/4 cup	1/3 cup
Rye Flour	1/4 cup	1/3 cup
Oatmeal	1/4 cup	1/3 cup
Cornmeal	2 TBL	1/4 cup
Gluten	3 TBL	1/4 cup
Active Dry Yeast	2 tsp	2-1/4 tsp
Select WHOLE WHEAT cycle		
Select RAPID WHOLE WHEAT cycle		
Active Dry Yeast	2-3/4 tsp	1 TBL

SWEET BREAD RECIPES

Use this cycle for recipes that use fruit juice, additional sugar or added sweet ingredients such as coconut flakes, raisins, dried fruit or chocolate. Baking temperature is reduced to prevent burning.

Press the MENU Button until 4 (SWEET BREAD) appears in the Display Window.

SOY ALMOND FRUIT BREAD

Ingredients:	**1.5 LB**
Water, 80°F/27°C	1 cup
Oil	3 TBL
Almond Extract	1/2 tsp
Sugar	1-1/2 tsp
Salt	1-1/2 tsp
Dry Milk	1-1/2 TBL
Bread Flour	2-1/2 cups
Soy Flour	1/2 cup
Almonds, slivered	2 TBL
Active Dry Yeast	2 tsp

Ingredients:	**1.5 LB**
Add ingredients at beep:	
Dried Mixed Fruit, diced	1/2 cup
Select SWEET cycle	
Select RAPID SWEET cycle	
Active Dry Yeast	2-3/4 tsp

TRAIL MIX BREAD

Ingredients:	**1.5 LB**	**2 LB**
Water, 80°F/27°C	1-1/4 cups	1-1/2 cups
Oil	3 TBL	1/4 cup
Honey	3 TBL	1/4 cup
Salt	1-1/2 tsp	2 tsp
Bread Flour	3 cups	4 cups
Active Dry Yeast	2 tsp	2-1/4 tsp
Add ingredients at beep:		
Fruit & Nut Trail Mix	1/2 cup	2/3 cup
Select SWEET cycle		
Select RAPID SWEET cycle		
Active Dry Yeast	2-3/4 tsp	1 TBL

CINNAMON RAISIN BREAD

Ingredients:	**1.5 LB**	**2 LB**
Water, 80°F/27°C	1 cup	1-1/4 cups + 2 TBL
Oil	1-1/2 TBL	2 TBL
Brown Sugar	2-1/2 TBL	3 TBL
Salt	1-1/2 tsp	2 tsp
Dry Milk	1-1/2 TBL	2 TBL
Cinnamon	2 tsp	1 TBL
Bread Flour	3 cups	4 cups
Walnuts, chopped	1/2 cup	2/3 cup
Active Dry Yeast	2 tsp	2-1/4 tsp
Add ingredients at beep:		
Raisins	1/2 cup	2/3 cup
Select SWEET cycle		
Select RAPID SWEET cycle		
Active Dry Yeast	2-3/4 tsp	1 TBL

SUPER RAPID BREAD RECIPES

This cycle, with hotter rise and bake temperatures, is convenient for baking a hot, fresh loaf of bread in 1 hour 20 minutes.

Press the MENU Button until 5 (SUPER RAPID BREAD) appears in the Display Window.

EGG BREAD

Ingredients:	**1.5 LB**	**2 LB**
Eggs(s), large, plus enough Water, 115°-125°F/45°-51°C (warm) to equal	2 1 cup + 2 TBL	3 1-1/3 cups
Oil	2 TBL	3 TBL
Sugar	2 TBL	3 TBL
Salt	1 tsp	1-1/2 tsp
Bread Flour	3 cups	4 cups
Red Star® Quick-Rise™ Yeast	1 TBL	4-1/2 tsp
or Bread Machine Yeast	1 TBL	4-1/2 tsp
Select SUPER RAPID cycle		

POTATO BREAD

Ingredients:	**1.5 LB**	**2 LB**
Water, 115°-125°F/45°-51°C (warm)	1-1/3 cups + 1 TBL	1-3/4 cups
Oil	2 TBL	3 TBL
Instant Potatoes (buds or flakes)	1/2 cup	2/3 cup
Salt	1 tsp	1-1/2 tsp
Sugar	2 TBL	3 TBL
Bread Flour	3 cups	4 cups
Red Star® Quick-Rise™ Yeast	1 TBL	4 tsp
or Bread Machine Yeast	1 TBL	4 tsp
Select SUPER RAPID cycle		

CHEESE AND ONION BREAD

Ingredients:	**1.5 LB**	**2 LB**
Water, 115°-125°F/45°-51°C (warm)	1 cup + 1 TBL	1-1/3 cups + 1 TBL
Salt	3/4 tsp	1 tsp
Sugar	4 tsp	2 TBL
Sharp Cheddar Cheese, shredded	1//2 cup	3/4 cup
Dried Onion	4 tsp	3 TBL
Bread Flour	3 cups	4 cups
Red Star® Quick-Rise™ Yeast	1 TBL	4-1/2 tsp
or Bread Machine Yeast	1 TBL	4-1/2 tsp
Select SUPER RAPID cycle		

ITALIAN HERB BREAD

Ingredients:	**1.5 LB**	**2 LB**
Water, 115°-125°F/45°-51°C (warm)	1 cup + 3 TBL	1-1/2 cups
Oil	3/4 tsp	1 tsp
Salt	1 tsp	1-1/2 tsp
Sugar	2 TBL	3 TBL
Dry Milk	4 tsp	2 TBL
Italian Seasoning	4 tsp	2 TBL
Bread Flour	3 cups	4 cups
Red Star® Quick-Rise™ Yeast	1 TBL	4-1/2 tsp
or Bread Machine Yeast	1 TBL	4-1/2 tsp

Select SUPER RAPID cycle

CRANBERRY ORANGE BREAD

Ingredients:	**1.5 LB**	**2 LB**
Water, 115°-125°F/45°-51°C (warm)	1 cup + 3 TBL	1-1/2 cups
Oil	2 tsp	3 TBL
Dried Orange Peel	2 tsp	3 TBL
Dried Cranberries	1/2 cup	3/4 cup
Salt	1 tsp	1-1/2 tsp
Sugar	2 TBL	3 TBL
Dry Milk	1 TBL	2 TBL
Italian Seasoning	4 tsp	2 TBL
Bread Flour	3 cups	4 cups
Red Star® Quick-Rise™ Yeast	1 TBL	4-1/2 tsp
or Bread Machine Yeast	1 TBL	4-1/2 tsp

Select SUPER RAPID cycle

DOUGH CYCLE

This cycle is used to mix dough to be shaped by hand before baking in a conventional oven.
Press the MENU Button until 6 (DOUGH) appears in the Display Window.

Method:

1. Add ingredients to the Bread Pan in the order listed. Refer to MEASURING YOUR INGREDIENTS section of this Instruction Manual. Place the Bread Pan into the Breadman®. Push down on the rim until it fits firmly into place. Close the Lid.
2. When your dough is finished, the Breadman® will beep and "0:00" will appear in the Display Window. Press the **START/STOP** Button and open the Lid. Remove the dough from the Bread Pan. Follow recipe shaping and baking instructions.

IMPORTANT:

- Never allow the dough to remain in the Bread Maker after the cycle is complete; it may over rise and damage the machine.
- Rising times for dough after it is shaped and placed in a baking pan will vary due to recipe, temperature and humidity level of your kitchen. The optimum temperature of the room for rising is 80°-85°F/27°-29°C. Rising is the most essential feature in bread making.
- The Bread Maker allows the dough to have a first rise or fermentation before the dough is removed. Fermentation conditions the gluten, (becoming pliable and elastic with a soft, smooth quality) develops the flavor and leavens the product.
- Sometimes a double rising is beneficial especially for whole grain or 100% whole wheat bread. Let the dough rise once in Bread Maker. Remove from Bread Maker, punch down, let rise again, punch down and let rest 10 minutes. Resting allows the gluten to relax and makes handling easier. Shape as desired and allow to rise until doubled in volume. If only 1 rise is desired, remove from Bread Maker, let rest, shape and rise as above.

BAKER'S HINT:

- Dough has doubled in volume when an indentation remains after the tip of a finger is pressed lightly and quickly into the dough. If the indentation springs back, cover and let rise a few more minutes and check again.

DOUGH CYCLE RECIPES

DINNER ROLL DOUGH

Ingredients:	**1.5 LB**	**2 LB**
	18 Rolls	***24 Rolls***
Egg, large, room temperature plus enough Water, 80°F/27°C to equal	1 3/4 cup + 1 TBL	1 1-1/3 cups
Oil	3 TBL	1/4 cup
Sugar	3 TBL	1/4 cup
Salt	1-1/2 tsp	2 tsp
Bread Flour	3 -1/4 cups	4 cups
Active Dry Yeast	2 tsp	2-1/4 tsp
Select DOUGH cycle		

Method:

1. Place on a lightly floured surface. Divide into pieces and shape.
2. Place on a greased baking sheet. Cover and let rise in a warm place for 30 minutes or until doubled in size.
3. Bake at 350°F/177°C for 15 to 25 minutes, or until golden brown.

WHEAT DINNER ROLL DOUGH

Ingredients:	**2 LB**
	18 Rolls
Water, 80°F/27°C	1-1/2 cups
Oil	2 TBL
Brown Sugar	1/4 cup
Salt	2 tsp
Dry Milk	2 TBL
Bread Flour	2-1/2 cups
Whole Wheat Flour	2 cups
Active Dry Yeast	2-1/4 tsp
Select DOUGH cycle	

Method:

1. Place on a lightly floured surface. Divide into pieces and shape.
2. Place on a greased baking sheet. Cover and let rise in a warm place for 30 minutes or until doubled in size.
3. Bake at 350°F/177°C for 25 to 30 minutes, or until golden brown.

STICKY BREAKFAST BUN DOUGH

Ingredients:	**1.5 LB**
	12 Buns
Egg, large, room temperature plus enough Water, 80°F/27°C to equal	1 1 cup
Oil	3-1/2 tsp
Sugar	1/3 cup
Salt	1-1/2 tsp
Bread Flour	3-1/2 cups
Active Dry Yeast	2 tsp
Select DOUGH cycle	
Filling:	
Butter, softened	1/2 cup
Sugar	1/3 cup
Cinnamon	1 TBL
Pecans, chopped	1/2 cup
Topping:	
Butter, melted	3/4 cup
Brown Sugar	3/4 cup
Pecan Halves (optional)	1 cup

Method:

1. Place on a lightly floured surface, roll dough into a 12-inch x 16-inch rectangle and spread with butter. Combine remaining filling ingredients and sprinkle over dough. Roll up tightly, jelly-roll style, starting with the longest side and cut into 1-inch slices.
2. Combine topping mixture and spread into a 13-inch x 9-inch baking dish. If you are using optional pecan halves, line the bottom of the pan. Place slices on mixture and let rise in a warm place for 30 minutes or until doubled in size.
3. Bake at 350°F/177°C for 35 minutes, or until golden brown. Use oven mitts to carefully invert onto a heat-proof tray; syrup will be very hot.

FOCACCIA DOUGH

Ingredients:	**1.5 LB**
	1 Loaf
Water, 80°F/27°C	1 cup
Olive Oil	1/3 cup
Sugar	2 tsp
Salt	1-1/2 tsp
Bread Flour	3 cups
Dried Italian Seasoning	1 tsp
Active Dry Yeast	2 tsp
Select DOUGH cycle	
Garlic-Cheese Topping:	
Olive Oil	1/4 cup
Dried Oregano	1-1/2 tsp
Garlic, finely minced	1/4 cup
Parmesan Cheese, grated	1/3 cup
Salt	1/4 tsp
Greek-Style Topping:	
Olive Oil	1/4 cup
Dried Oregano	1-1/2 tsp
Onion, thinly sliced	1 cup
Feta Cheese, crumbled	1/3 cup
Black Olives, sliced - drained	1/4 cup
Salt	1/4 tsp

Method:

1. With oiled hands, evenly press dough into a greased 9-inch x 13-inch Pan. Using your fingertips, make indentations in the dough.
2. Cover, let rise in a warm place for 20 minutes or until doubled in size. While the dough is rising, select the topping and prepare.
3. In a skillet, heat oil. For Garlic-Cheese Topping, stir in oregano and garlic. Immediately remove from heat. For Greek-Style Topping, stir in oregano and onions. Cook until onions are soft but not brown (approximately 5 minutes).
4. Spoon topping mixture evenly over dough. Sprinkle with remaining ingredients.
5. Bake at 400°F/205°C for 20 minutes or until golden brown.

PASTA RECIPES

Use this cycle to mix doughs and then follow directions with the recipe to complete the baking/cooking.

Several different kinds of doughs can be mixed using the PASTA program. Remove dough and follow directions with the recipe to complete the baking/cooking.

- **It is very important that you assist the Bread Maker in the stirring process.** After 5 minutes (:09), open the Lid and use a rubber spatula to gently scrape the ingredients from the sides and corners of the Bread Pan and fold into the wet mixture. Close the Lid and allow the Bread Maker to complete the cycle.
- Because cookie dough is more difficult to work with, it may be necessary to repeat part or all of the PASTA cycle. Remember to check the mixture after 5 minutes and assist when necessary.

SEMOLINA PASTA

Ingredients:

Milk, 80°F/27°C (warm)	3/4 cup
Oil	6 TBL
Salt	1/4 tsp
Semolina (Pasta) Flour	2 cups
Select PASTA cycle	

Method:

1. Remove the Bread Pan from the Breadman® Bread Maker. Attach the Kneading Paddle onto the Drive Shaft. Have all ingredients ready. Make sure all ingredients, except milk, are at room temperature.
2. Use a liquid measuring cup to measure the milk (80°F/27°C) and pour into the Bread Pan.
3. Use a measuring spoon to measure the oil and add to the Bread Pan.
4. Use a measuring spoon to measure salt; level off with the straight edge of a knife and add to the Bread Pan.
5. Lightly spoon semolina (pasta) flour into a dry measuring cup; level off with the straight edge of a knife and add to the Bread Pan.
6. Smooth into all corners. Lightly tap Pan on countertop 3 times to settle all ingredients.
7. Place the Bread Pan into the Breadman®. Push down on the rim until it fits firmly into place. Close the Lid.

8. **Press the MENU Button until 7 (PASTA) appears in the Display Window.**
9. Press the **START/STOP** Button.
10. After 5 minutes (:09), open the Lid and use a rubber spatula to gently scrape the ingredients from the sides and corners of the Bread Pan and fold into the wet mixture. Close the Lid and allow the program to complete.
11. Grasp the Handle to remove the Bread Pan after the end of the kneading/mixing process.
12. Turn Bread Pan upside down and shake several times to remove the dough onto a lightly floured surface.
13. Using a rolling pin, on a floured surface, roll out dough to about 1/8 inch thickness. Cut dough into strips about 1/2 inch wide.
14. Add finished pasta to 6 cups of boiling salted water and cook 10 to 15 minutes or until tender. DO NOT OVERCOOK. Drain well.
15. UNPLUG UNIT AND ALLOW TO COOL COMPLETELY BEFORE CLEANING. Clean Bread Pan after each use, DO NOT IMMERSE THE BREAD PAN IN WATER. (See CLEANING INSTRUCTIONS outlined in this Instruction Manual.) Clean the inside of the Breadman® Bread Maker after each use.

DUMPLINGS

Ingredients:

Milk, 80°F/27°C (warm)	1 cup
Oil	1/2 cup
Salt	1/4 tsp
All-Purpose Flour	2-2/3 cups
Baking Powder	4 tsp
Select PASTA cycle	

Method:

1. Place dough in bowl.
2. Using a teaspoon, carefully drop dumplings into 6 cups of boiling broth.
3. Turn down heat to medium and cook 10 to 15 minutes or until tender. DO NOT OVERCOOK.

Makes 4 servings.

PIE CRUST

Ingredients:

Water 80°F/27°C (warm)	1/2 cup
Oil	3/4 cup
Salt	1/4 tsp
All-Purpose Flour	2-1/2 cups
Select PASTA cycle	

Method:

1. Divide in half and roll out on a lightly floured surface.
2. Put in pie pan and pierce bottom with a fork.
3. Bake at 425°F/218°C for 20 minutes or until done.

Makes 2 crusts.

OATMEAL RAISIN COOKIES

Ingredients:

Eggs room temperature	2
Butter, melted	1 cup
Brown Sugar, packed	1 cup
Sugar	1/2 cup
All-Purpose Flour	1-1/2 cups
Cinnamon	1 tsp
Salt	1/2 tsp
Quaker® Quick or	
Old Fashioned Oats	3 cups
Raisins	1 cup
Baking Soda	1 tsp
Select PASTA cycle	

After 5 minutes, use a spatula to fold in any flour from the sides of the Bread Pan. When the cycle is complete, use a spatula to fold in any unmixed ingredients and if necessary start the cycle again.

Method:

1. Spoon onto a lightly greased cookie sheet.
2. Bake at 350°F/177°C for 12-15 minutes or until done.

Makes 2-1/2 dozen cookies.

AMARETTO RAISIN COOKIES

Ingredients:

Amaretto Liquor or Vanilla Extract	1 TBL
Eggs room temperature	2
Butter, softened	1 cup
Brown Sugar, packed	3/4 cup
Raisins	3/4 cup
All-Purpose Flour	2-1/2 cups
Baking Powder	1-1/2 tsp
Select PASTA cycle	

After 5 minutes, use a spatula to fold in any flour from the sides of the Bread Pan. When the cycle is complete, use a spatula to fold in any unmixed ingredients and if necessary start the cycle again.

Method:

1. Spoon on to a lightly greased cookie sheet.
2. Bake at 350°F/177°C for 12-15 minutes or until done.

Makes 2 dozen cookies.

GLUTEN FREE BREAD RECIPES

Use the Breadman® Bread Maker to prepare fresh and delicious bread for those on a gluten-free diet. The GLUTEN FREE cycle allows you to take control by helping you to effortlessly bake any number of wonderful breads to serve people with special dietary needs. Try the gluten free recipes included in this book and then experiment with your own additions and/or substitutions.

Try the following recipes using the exact ingredients listed, do not substitute. All recipes tested used Red Star Quick Rise™ Yeast.

GLUTEN FREE COUNTRY WHITE BREAD

Ingredients:	**1.5 LB**
Water, 110°– 115°F/43 – 46° C	1-1/3 cups
Extra Large Eggs	3
Oil	3 TBL
Cider vinegar	1 tsp
Sugar	3 TBL
Salt	1-1/2 tsp
Dry Milk	1/2 cup
White Rice Flour	2 cups
Potato Starch Flour	1-1/4 cups
Soy Flour	1/3 cup
Tapioca Flour	1/2 cup
Xanthan Gum	1 TBL
Red Star Quick Rise™ Yeast	4-1/2 tsp
Select GLUTEN FREE cycle	

Method:

1. Remove the Bread Pan from the Bread Maker. Attach the Kneading Paddle onto the Drive Shaft. Have all ingredients ready. Make sure all ingredients, except water, are at room temperature.
2. Use a liquid measuring cup to measure the water (110°-115°F/43°-46°C) and pour into the Bread Pan.
3. Place whole, uncracked eggs in a bowl of warm water for 15 minutes to bring to room temperature before adding to the pan.
4. Use a measuring spoon to measure the oil and cider vinegar; add to the Bread Pan.
5. Use a measuring spoon to measure the sugar and salt; level off with the edge of a knife and add to the Bread Pan. Use a measuring cup to measure the dry milk; add to the Bread Pan.
6. Lightly spoon white rice flour into a measuring cup, level off with the straight edge of a knife and add to the Bread Pan. Repeat for the potato starch flour, soy flour, and tapioca flour.

7. Use a measuring spoon to measure the xanthan gum; level off with the straight edge of a knife and add to the Bread Pan. Smooth into all corners. Lightly tap the Bread Pan 3 times to settle dry ingredients.
8. Use a measuring spoon to carefully measure the Red Star Quick Rise™ Yeast; level off with the straight edge of a knife and add to the Bread Pan.
9. Place the Bread Pan into the Bread Maker. Push down on the rim until it snaps into place. Close the lid.
10. **Press the MENU Button until 8 (GLUTEN FREE BREAD) appears in the Display Window.** Press the **COLOR** Button to choose crust color. Press the **LOAF** Button to choose 1.5 LB. Press the **START/STOP** Button to begin.
11. After 5 to 10 minutes into the kneading process, check the mixture. It should swirl about in the machine with a definite raised pattern on top. At this time, use a rubber spatula to push any flour or dough from the sides of the bread down into the mixture.
12. After the beeper sounds, press the **START/STOP** Button and use oven mitts to carefully remove the Bread Pan after baking. The Light will go out when the **START/STOP** Button is activated.

CAUTION: THE PAN, KNEADING PADDLE AND BREAD WILL BE VERY HOT. USE OVEN MITTS.

13. Turn Bread Pan upside down and shake several times to release the bread. Do not use metal utensils inside the Bread Pan or Bread Machine. Remove the Kneading Paddle and allow loaf to cook standing upright on wire rack approximately 15 to 30 minutes before slicing.
14. Cut the loaf in half, top to bottom and then cut each half into 1/2 inch slices.
15. When the bread has completely cooled, approximately 1 hour, store in an airtight container.
16. UNPLUG UNIT AND ALLOW TO COOL COMPLETELY BEFORE CLEANING. Clean Bread Pan after each use, DO NOT IMMERSE THE BREAD PAN IN WATER. (See CLEANING INSTRUCTIONS outlined in this Instruction Manual.) Clean inside of Breadman® after each use

GLUTEN FREE PUMPERNICKEL BREAD

Ingredients:	**1.5 LB**
Water, 110°– 115°F/43 – 46° C	1 cup
Extra Large Eggs	3
Oil	3 TBL
Cider Vinegar	1 tsp
Molasses	3 TBL
Salt	1-1/2 tsp
Dry Milk	1/2 cup
Brown Rice Flour	2 cups
Potato Starch Flour	1/2 cup
Tapioca Flour	1/2 cup
Cocoa Powder	1 TBL
Xanthan Gum	1 TBL
Caraway Seeds	1 TBL
Red Star Quick Rise™ Yeast	4-1/2 tsp
Select GLUTEN FREE cycle	

GLUTEN FREE CINNAMON RAISIN BREAD

Ingredients:	**1.5 LB**
Water, 110°– 115°F/43 – 46° C	1-1/4 cups
Extra Large Eggs	3
Oil	3 TBL
Cider Vinegar	1 tsp
Sugar	1/4 cup
Salt	1-1/2 tsp
Dry Milk	1/2 cup
White Rice Flour	2 cups
Potato Starch Flour	1/3 cup
Soy Flour	1/4 cup
Tapioca Flour	2/3 cup
Cinnamon	1-1/2 tsp
Raisin	3/4 cup
Xanthan Gum	1 TBL
Red Star Quick Rise™ Yeast	4-1/2 tsp
Select GLUTEN FREE cycle	

JAM CYCLE METHOD AND RECIPES

Use this cycle for making jams from fresh or frozen fruits. Do not double recipes or allow ingredients to boil over the Baking Pan into the Baking Chamber. Should this happen, stop the Bread Maker immediately. Allow to cool and clean thoroughly.

Press the MENU Button until 9 (JAM) appears in the Display Window.

Method:

1. Remove the Bread Pan from the Breadman®. Attach the Kneading Paddle onto the Drive Shaft. Have all ingredients ready. Clean fresh berries or fruit, cut into 1/2-inch cubes and drain. If using frozen fruit, thaw and drain.
2. Use a liquid measuring cup to measure the drained fruit, then crush with a potato masher or with your hands.
3. Use a dry measuring cup to measure the sugar.
4. Use a measuring spoon to measure the lemon juice, if using.
5. Place the Bread Pan into the Breadman®. Push down until it fits firmly into place. Close Lid.
6. The Display Window will show 9 (JAM). Press the **START/STOP** Button.
7. The Bread Maker will pre-heat for 15 minutes before any movement occurs in the Bread Pan. After pre-heating, the jam will be heated and mixed for approximately 50 minutes. The entire JAM cycle takes 1 hour 5 minutes.
8. When the jam is finished, the Breadman® will beep and "0:00" will appear in the Display Window. Press the **START/STOP** Button and open the Lid.

CAUTION: THE OVEN CAVITY, BREAD PAN, KNEADING PADDLE AND JAM WILL BE VERY HOT. USE OVEN MITTS.

9. Remove the Bread Pan from the Breadman®. BE SURE TO USE OVEN MITTS.
10. Pour the hot jam into a heat-safe container. Leave on the counter top to cool; stir frequently.
11. Pour the jam into a refrigerator/freezer-safe container, leaving 1/2" of space at the top.
12. Cover tightly to store. Jam will thicken upon cooling.

JAM CYCLE HINTS FOR BEST RESULTS:

- Do not reduce sugar or use sugar substitutes. The exact amounts of sugar, fruit, and other ingredients are necessary for a good set.
- Use only ripe fruit (not overripe or underripe) for best flavor.
- Do not puree fruit. **Drain cubed fruit before crushing.** Crush with a potato masher or food processor. Jam should have bits of fruit in it.
- Recipes should not exceed 3 cups fruit.
- Be sure to measure fruit ***AFTER*** it has been crushed, not before.
- Remove stems, seeds, or pits from fruit before crushing.
- You may use strawberries, blackberries, raspberries or other thin skinned berries. Fruit such as peaches, pears and apricots may be used but should be peeled and have the seeds removed.
- Frozen berries or fruit (no sugar added) may be substituted for fresh. Thaw and drain before measuring. For thinner jam, use juice as part of the 3 cups berry or fruit amount.
- Lemon juice adds necessary acid to specific berries or fruit.
- You may decrease the amount of sugar, but it will produce a thinner result. More sugar will make it thicker. For best results, sugar substitutes are not recommended.
- The average refrigerated life of jam is 2 weeks or up to several months frozen.

STRAWBERRY, BLACKBERRY, OR RASPBERRY JAM

Ingredients:

Fresh or Frozen (thawed) Fruit	2 cups
Sugar	3-1/4 cups

Select JAM cycle

BLUEBERRY, APRICOT, PEACH OR PEAR JAM

Ingredients:

Fresh or Frozen (thawed) Fruit	2 cups
Sugar	3-1/4 cups
Lemon Juice	2 TBL

Select JAM cycle

CAUTION: DO NOT EXCEED THESE AMOUNTS!

BAKE CYCLE

This cycle can be used if the crust is too light or if you wish to bake pre-made dough. It can be especially helpful if your bread is not quite done. Check every few minutes. This cycle will bake for 1 to 15 hours.

1. **Press the MENU Button until 10 (BAKE) appears in the Display Window.**
2. Press the ▲ (UP) and ▼ (DOWN) TIMER Buttons (arrows) to adjust the amount of time you need to BAKE, from 1 to 15 hours.
3. Press the **START/STOP** Button to begin the BAKE cycle.
4. If you need less than 1 hour, press the **START/STOP** Button to cancel the BAKE cycle at the desired time.

USER MAINTENANCE INSTRUCTIONS

This appliance requires little maintenance. It contains no user serviceable parts. Do not try to repair it yourself. Any servicing requiring disassembly must be performed by a qualified appliance repair technician.

CLEANING INSTRUCTIONS

Caution

ALWAYS UNPLUG THE UNIT AND ALLOW TO COOL COMPLETELY BEFORE CLEANING.

Bread Pan and Kneading Paddle Cleaning Instructions

The Bread Pan and Kneading Paddle have non-stick surfaces which make cleaning easy.

1. After baking each loaf of bread, unplug the Breadman® and discard any crumbs.
2. Remove the Bread Pan from the Baking Chamber and the Kneading Paddle from the Bread Pan. Then, as needed, wash the Bread Pan and Kneading Paddle inside and out with warm, soapy water, but do not immerse in water. Avoid scratching the non-stick surfaces.

Caution

DO NOT PUT THE BREAD PAN IN A DISHWASHER OR IMMERSE OR SOAK IT IN WATER.

3. If the Kneading Paddle is stuck to the Drive Shaft, pour warm water into the Bread Pan for up to 30 minutes, to loosen it. ***DO NOT USE EXCESSIVE FORCE.***
4. Wipe the inside of the Lid and Baking Chamber with a slightly damp cloth or sponge. If any residue has scorched on the Heating Element or elsewhere, wipe with a non-abrasive pad until clean. The Lid can be removed for cleaning. ***DO NOT PUT THE LID IN A DISHWASHER*** since this can cause the Lid to warp. Because it contains a sensitive electronic sensor, ***DO NOT LEAVE IT SOAKING IN WATER.***
5. To clean the glass in the Lid, use a glass cleaner or mild detergent and a damp cloth or plastic scouring pad. Do not use an abrasive cleaner or pad as they might scratch the glass.
6. Do not use vinegar, bleach, or harsh chemicals to clean the Breadman® Bread Maker.
7. Be sure the Breadman® is completely cooled before storing.
8. The Baking Chamber contains the Heating Element and Drive Shaft. Therefore, when cleaning, ***NEVER pour water, solvents, or cleaning solutions into this area.***

STORAGE

- All removable parts should be thoroughly cleaned and dried.
- Store with Lid closed. Place Bread Pan into the Breadman® Bread Maker with Kneading Paddle inside.

BEFORE CALLING FOR SERVICE

	Questions	Answers
1	Why does the height and shape of bread differ in each loaf?	The height and shape of bread may differ depending on the ingredients, room temperature and length of the timer cycle. Also, accurate measurement of ingredients is essential to make delicious bread.
2	The bread has an unusual aroma. Why?	Stale ingredients may have been used or too much yeast may have been used. Always use fresh ingredients. Accurate measurements are essential to make delicious bread.
3	The Kneading Paddle comes out with the bread.	This can happen as the Kneading Paddle is detachable. Use a non-metal utensil to remove it. **CAUTION:** The Kneading Paddle will be hot.
4	The bread has a floured corner.	Sometimes flour in the corner of the Bread Pan may not have been completely kneaded into the dough. Scrape it off the loaf with a knife.
5	Can ingredients be halved or doubled?	**NO.** If there is too little in the Bread Pan, the Kneading Paddle cannot knead well enough. If there is too much, bread rises out of the Bread Pan.
6	Can fresh milk be used in place of dry milk?	**YES.** Be sure to decrease the same measurement of water to equal liquid substitution. Fresh milk is not recommended when using the TIMER, because it may spoil while sitting in the Bread Pan.

CHECKLIST

			BAKING RESULTS: / Please check the following:	Bread Maker does not operate/ ingredients not mixing	Smoke emitted from steam vent/ burning smell	Sides of bread collapse/ bottom is damp	Bread rises too much/ coarse texture	Bread falls/ coarse texture	Short & dense texture	Slices uneven & sticky
OPERATIONAL ERRORS			1. Unplugged/power outage	O						
			2. Oven area is too hot (Display – – H)	O						
			3. Oven area is too cold (Display – – L)	O						
			4. Display reads: _□□ or ¯□□	O						
			5. Ingredients spilled on heating element		O					
			6. Top Lid was open during baking						O	
			7. Bread left in Bread Pan too long after program			O				
			8. Bread sliced just after baking (steam was not allowed to escape)							O
			9. WHOLE WHEAT, WHOLE WHEAT RAPID or JAM cycle chosen	O						
			10. Kneading Paddle not installed	O						
INGREDIENT PROBLEMS	MEASUREMENT ERRORS	Water	11. Not enough						O	
			12. Too much			O	O	O		
		Flour	13. Not enough					O		
			14. Too much						O	
		Yeast	15. No yeast						O	
			16. Not enough						O	
			17. Too much				O	O		
			18. No sugar, molasses or honey						O	
			19. Ingredients used other than recommended				O	O	O	
	Flour		20. Wrong type of flour used						O	
	Yeast		21. Yeast touched water before kneading						O	
			22. Old yeast used						O	
			23. Wrong type of yeast used						O	
			24. Temperature of water either too hot or too cold						O	

LIMITED ONE-YEAR WARRANTY

Warranty Coverage: This product is warranted to be free from defects in materials or workmanship for a period of one (1) year from the original purchase date. This product warranty is extended only to the original consumer purchaser of the product and is not transferable. For a period of one (1) year from the date of original purchase of the product, our Repair Center will, at its option, either (1) repair the product or (2) replace the product with a reconditioned comparable model. These remedies are the purchaser's exclusive remedies under this warranty.

Warranty Service: To obtain warranty service, you must call our warranty service number at 1-800-233-9054 for return instructions on how to deliver the product, in either the original packaging or packaging affording an equal degree of protection to the Repair Center specified below. You must enclose a copy of your sales receipt or other proof of purchase to demonstrate eligibility for warranty coverage.

To return the appliance, ship to:

ATTN: Repair Center
708 South Missouri Street
Macon, MO 63552 USA

To contact us, please write to, call, or email:

Consumer Relations Department
PO Box 7366
Columbia MO 65205-7366 USA
1-800-233-9054
E-mail:consumer_relations@toastmaster.com

What Is Not Covered: This warranty does not cover damage resulting from misuse, accident, commercial use, improper service or any other damage caused by anything other than defects in material or workmanship during ordinary consumer use. This warranty is invalid if the serial number has been altered or removed from the product. This warranty is valid only in the United States and Canada.

LIMITATION ON DAMAGES: THERE SHALL BE NO LIABILITY FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES FOR BREACH OF ANY EXPRESS OR IMPLIED WARRANTY OR CONDITION ON THIS PRODUCT.

DURATION OF IMPLIED WARRANTIES: EXCEPT TO THE EXTENT PROHIBITED BY APPLICABLE LAW, ALL IMPLIED WARRANTIES AND CONDITIONS, INCLUDING, WITHOUT LIMITATION, IMPLIED WARRANTIES AND CONDITIONS OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE OR USE ON THIS PRODUCT ARE LIMITED IN DURATION TO THE DURATION OF THIS WARRANTY.

Some jurisdictions do not allow the exclusion or limitation of incidental or consequential damages, or allow limitations on how long an implied warranty lasts, so the above limitations or exclusions may not apply to you. This warranty gives you specific legal rights and you may have other rights under the laws of your jurisdiction.

For more information on our products, visit our website:
www.maxim-toastmaster.com.

©2006 All rights reserved.
Made in China 7/06